

à la carte menu

'AscuA' - meaning "ember", a refined dining experience in the heart of the city. Contemporary cuisine prepared using the freshest Western Australian produce, cooked to perfection on the wood-fire grill, paired with premium wines.

Director of Food & Beverage, Andrew McGie

to start

Wood-Fired Sourdough (V) • Harissa butter	15
Stirling Ranges Beef Tartare (GF) • Confit egg yolk, pickled seeded mustard, garlic mayo, potato crisps	32
Chargrilled Fremantle Octopus (S)(GF) • Roasted red pepper, chorizo vinegarette, crispy charred potato, sweet corn mango salsa	28
Kingfish Crudo (S)(GF) • Buttermilk dressing, wakame seaweed, compressed apple, salmon roe, paprika oil	32
Maple Roasted Butternut Squash (GF)(V) • Burrata, jalapeno, herb oil and spiced fennel seed	26
1/2 dozen Freshly Shucked Rock Oysters (S)(GF) • Blood orange and lime dressing, red wine vinegar, lumpfish caviar	42
Siberian Black Pearl Caviar (10g tin) (S)(GF) • Blinis, lemon and dill sour cream	110

woodfired grill - olive, banksia wood and charcoal

Stirling Ranges Sirloin (250g)(GF) • potato fondant, braised shallot, charred broccolini, red wine jus	55
Margaret River Wagyu Sirloin 7+ MS (200g)(GF) • sauteed potato and button mushroom, green cabbage, baby cauliflower, peppercorn jus	90
Crispy Skin Pork Belly(GF)(P) • carrot and ginger puree, pickled apple, fried kale, seeded mustard jus	42
Lightly Smoked Fillet of Tasmanian Salmon (S)(GF) • black mussel velouté, broad beans, butternut squash puree, pickled fennel	48
Exmouth King Prawns (5 pieces)(S)(GF) • tzatziki, grilled lemon	65
Miso Glazed Eggplant (V)(N) • goat curd, toasted hazelnut, pomegranate seed, crispy shallots, spring onion	32

to share

40-day dry-aged Stirling Ranges Beef Tomahawk (GF) • leaves, pickled onion, cucumber, heritage tomato, salsa verde, peppercorn jus	100g/23
Grilled Fresh Seafood(S)(GF) Tasmanian Salmon, South Australian squid, Exmouth King prawns & Fremantle octopus, lemon Taramasalata sauce	120

sides

Fried Potato (V) (GF) • bearnaise sauce	17
Green Beans(V) (GF)(N) • romesco, cashew sambal	
Grilled Brussel Sprouts (V)(GF) • whipped feta, pickled onion, pomegranate	

desserts & cheese to finish

54% Dark Chocolate Mousse(V) • Miso caramel, black sesame ice cream 22

Coconut Pannacotta(V)(N) • Walnut crumble, passionfruit sorbet, raspberry gel 19

Sticky Date Pudding(V) • cinnamon and nutmeg toffee sauce, vanilla bean ice cream 19

Tomahawk Takeaway

1kg/80

Take Away 40 Day Dry Aged Stirling Ranges Beef Tomahawk

Champagne & Caviar

160

10g premium black pearl caviar paired with a 375ml bottle of Laurent Perrier champagne

S - Contains Shellfish | P - Contains Pork | N - Contains Nuts | V - Vegetarian | GF - Gluten Free

All prices are inclusive of GST | 1.5% Credit Card Fee | 3% AMEX fee | 20% Surcharge fee applies on public holidays

Only card or mobile payments are accepted

